

Potato topped hamburger delight100

Number of Servings: 100 (372.87 g per serving)

Amount	Measure	Ingredient
20.00	lb	Beef, ground, hamburger, pan browned, 1
2 1/2	qt	Onion, white, fresh, chpd
1/2	tsp	Spice, pepper, black, ground
12.00	lb	Soup, tomato, w/tomato pces, low sodium
3 3/4	gal	Snap Beans, green, cut, fzn
3 1/4	gal	Mashed Potatoes, Naturally REAL, low so
5.00	qt	Cheese, cheddar, shredded

Nutrients per serving

Nutrition Facts	
Serving Size (373g)	
Servings Per Container	
Amount Per Serving	
Calories 380	Calories from Fat 150
% Daily Value*	
Total Fat 17g	26%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 240mg	10%
Total Carbohydrate 29g	10%
Dietary Fiber 5g	20%
Sugars 5g	
Protein 27g	
Vitamin A 8%	Vitamin C 15%
Calcium 20%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Instructions

Prepare fresh or instant potatoes (1/2 c/serving) for the yield you are preparing for.

Brown hamburger & onion. Drain off fat,

Cooked frozen green beans or drain, no sald added canned green beans can be used for this recipe. If using frozen green beans, cook until tender.

Combine browned hamburger, onion, green beans, low sodium soup, pepper, and cheese and pour into sprayed steamtable pan(s)(size & # of pans determined by yield).

Finish with mashed potato layer (1/2 c/serving) spread on top. Optional: sprinkle with paprike for color.

Bake at 350 degrees for 30-60 minutes (depending upon pan size) until approximately 175 degrees F.

Cut into the # pieces to match yield of recipe prepared.

Serve 1 piece/ person

1 serving = 2 CS

Food Handling :

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking :

- Cook to an internal temperature of 155 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.
- Will need to be at least 180 degrees for home delivery.

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